

FR GUIDE D'INSTALLATION ET D'UTILISATION  
EN GUIDE FOR INSTALLATION AND USE

# Table de cuisson Cooking Hob

**De Dietrich** 



**FR 02***Dear Customer,***EN 31**

*You have just acquired a DE DIETRICH cooking hob and we would like to thank you.*

*Our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.*

*Your new **DE DIETRICH** hob will blend harmoniously into your kitchen and perfectly combine cooking performance and ease of use. We wanted to offer you a product of excellence.*


*In the line of **DE DIETRICH** products, you will also find a wide range of ovens, microwaves, ventilation hoods, hoods, dishwashers, and refrigerators, all of which can be integrated and all of which can be coordinated with your new **DE DIETRICH** cooking hob.*

*Of course, in an ongoing effort to better satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).*

*Log onto our website [www.dedietrich-electromenager.com](http://www.dedietrich-electromenager.com) where you will find our latest innovations as well as useful and complementary information.*

**DE DIETRICH**  
**Setting New Values**

*As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.*

 **Important :** *Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.*

[www.dedietrich-electromenager.com](http://www.dedietrich-electromenager.com)

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## SAFETY GUIDELINES

### • SAFETY GUIDELINES

- We have designed this cooking hob for use by private individuals in their homes.
- This appliance must be installed in compliance with currently applicable regulations and used only in a well-ventilated location. Consult this guide before installing and using your appliance.
- All cooking should take place under your surveillance.
- These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.
- This appliance is not connected to a combustion by-product disposal system. It must be installed and connected in compliance with all applicable laws. Special attention should be given to applicable regulations concerning ventilation.
- Do not store cleaning **PRODUCTS** or **FLAMMABLE PRODUCTS** (aerosol cans or pressurised containers, as well as papers, cookbooks, etc.) in the cabinet underneath your cooking hob.
- If you use a drawer located under the hob, we recommend that you avoid using it to store items that are heat sensitive (plastic, papers, aerosol cans, etc.).
- Your hob should be disconnected from power and fuel supplies (electricity and gas) before any repairs.
- When you connect the power cables of any electrical appliances plugged in close to the hob, ensure that they are not in contact with the cooking zones.
- As a safety measure, do not forget to close the general supply tap for gas distributed by pipe or the tap of the tank for butane or propane gas after use.
- The CE mark is affixed to these hobs.
- Installation should only be performed by installers and qualified technicians.
- Before installation, ensure that the local distribution conditions (gas type and pressure) and the appliance's settings are compatible.
- This hob is compliant with standard

EN 60335-2-6 relating to the heating of cabinets and the Class 3 standard with regard to installation (as per standard EN 30-1-1).



#### **Warning**

*The required settings for the hob are written on a sticker located in the plastic bag, as well as on the packaging.*

*In order to easily locate the reference information for your appliance, we recommend that you note it on the "After-Sales Service Department and Customer Relations" page (this page also explains where to find this information on your appliance).*

*This appliance is not intended for use by persons (including children) with impaired physical, sensory or mental capacities, or by inexperienced or untrained persons, except if they have been instructed in its operation by a person responsible for their safety. Children should be watched to ensure that they do not play with the appliance.*

## CARING FOR THE ENVIRONMENT

### • **CARING FOR THE ENVIRONMENT**

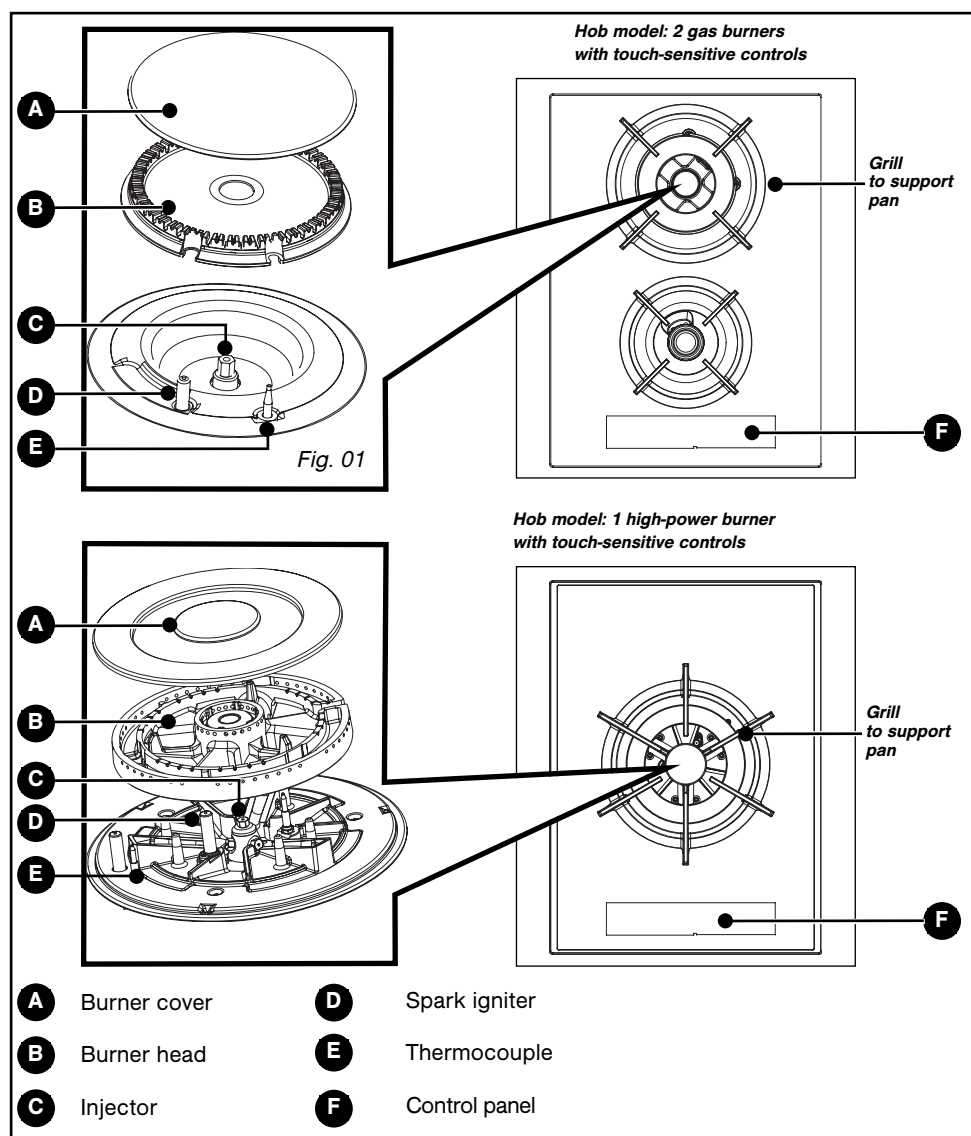
– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in local authority containers provided for this purpose.



Your appliance also contains various recyclable materials. It is therefore marked with this logo to indicate that, in European Union countries, used appliances must not be mixed with other waste. Appliance recycling organised by your manufacturer will thus be carried out in optimum conditions, in accordance with European directive 2002/96/CE relating to electrical and electronic equipment waste. Contact your local council or your retailer to find out the drop-off points for used appliances that are nearest to your home. We thank you for your help in protecting the environment.

## DESCRIPTION OF YOUR APPLIANCE

### • DESCRIPTION OF THE HOB



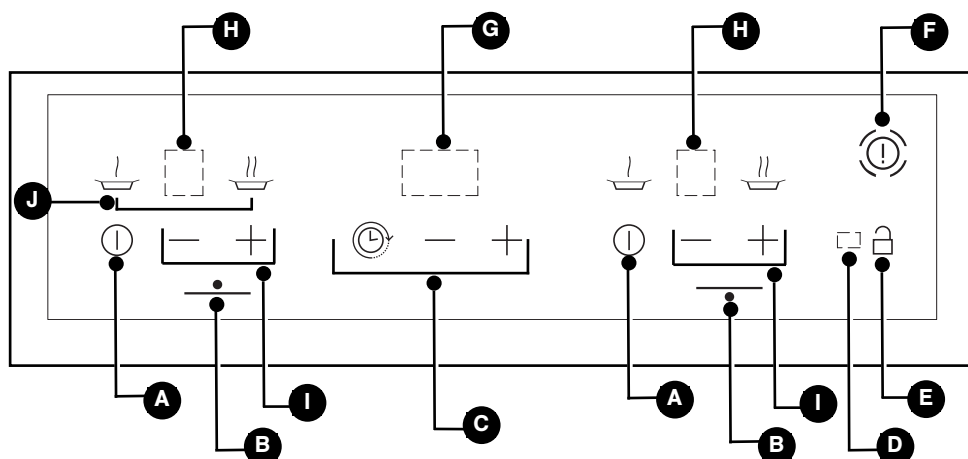
#### Tip

*This Guide to Installation and Use is valid for several models. There may be minor differences in details or fittings between your appliance and the descriptions provided.*

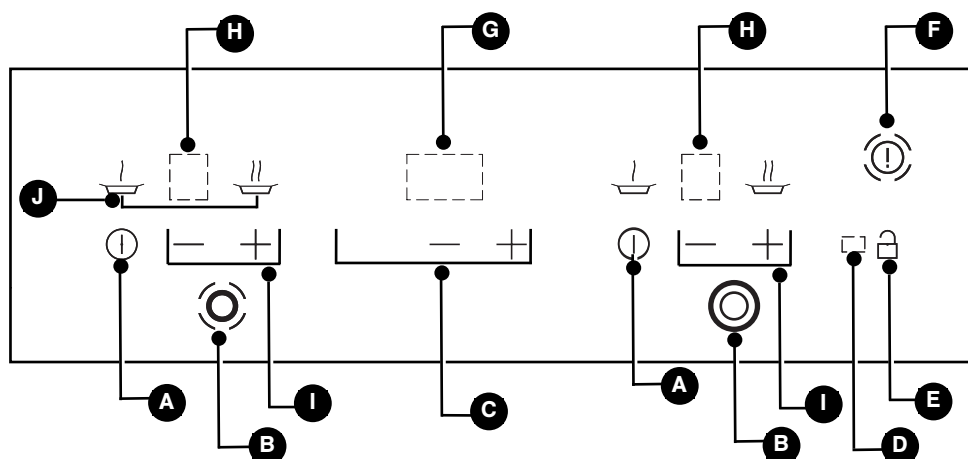
## DESCRIPTION OF YOUR APPLIANCE

### • DESCRIPTION OF YOUR CONTROL PANEL

**Model: 2 burner DTG738\*/\***



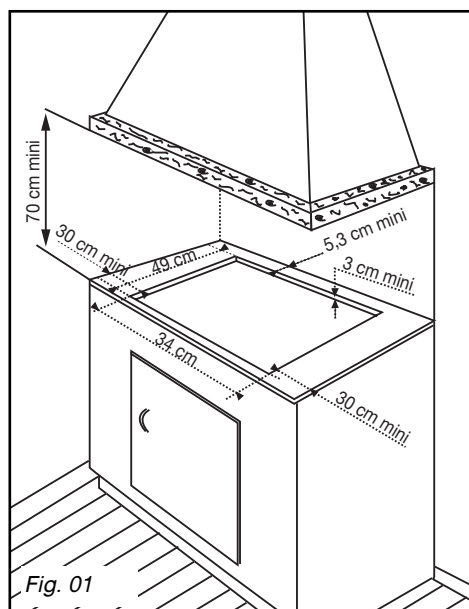
**Model: 1 burner DTG708\*/\***



- A** Burner on/off touch control
- B** Burner reference
- C** Timer adjustment
- D** Lock display
- E** Lock/unlock touch control of control panel

- F** Overall off button
- G** Timer clock display
- H** Burner temperature display
- I** Burner power adjuster
- J** Direct access touch control

## 1 / INSTALLING YOUR APPLIANCE



APPLIANCE				
	Width	Depth	Thickness	Model
Standard cabinet cut-out	34 cm	49 cm	depending on cabinet	38 cm
Standard cabinet cut-out	34 cm	49 cm	depending on cabinet	38 cm
Total dimensions above the work surface	38 cm	52 cm	5 cm	38 cm
Total dimensions below the work surface	34 cm	48 cm	5.1 cm	38 cm

### • CHOICE OF LOCATION

Your appliance should be flush mounted in the surface of a support cabinet that is a minimum of 3 cm thick, made of a material that resists heat or that is covered with such a material.

So as not to inhibit the movement of cooking utensils, there should not be to any obstacle within 30 cm of the hob to the right or left or back.

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work surface. Never store aerosol cans or pressurised containers in any compartment that may exist under the hob (see chapter "Safety instructions").

### • BEFORE INSTALLATION

Before installation of your appliance and to ensure leaktightness between the drawer unit and the work surface, make sure that you glue the seal provided in the plastic bag (Fig. 02).

– Remove the pan supports, the burner covers and burner heads; noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

– Glue the foam seal, supplied with the appliance, **to the outside edge of the frame**. This seal ensures leaktightness between the glass and the work surface.

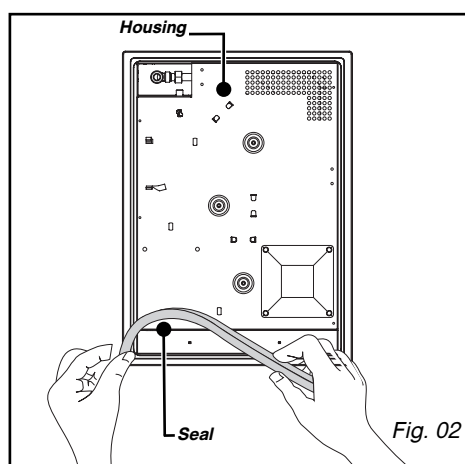
(Fig. 02: model with touch-sensitive controls).

– Place your hob in the opening of the support unit, carefully centering it in the cut-out.

– Reposition the pan supports, burner covers and burner heads.

– Connect the hob's power cable to your kitchen's electricity supply (see section "**Electricity connection**").

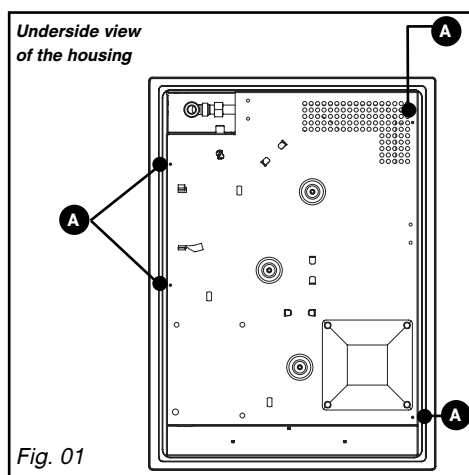
– Connect your appliance to the gas supply (see section "**Gas connection**").





## 1 / INSTALLING YOUR APPLIANCE

### • FITTING TIPS



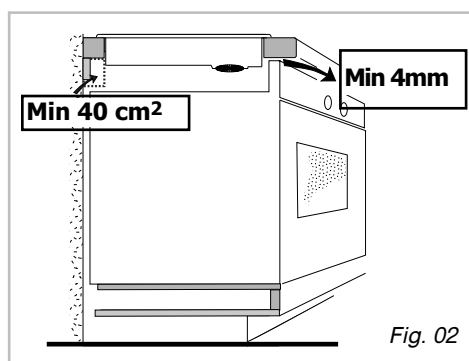
**A** Mounting holes

– If you wish, you can immobilise the hob using the four mounting brackets delivered with their screws, fixed to the four corners of the casing. **You must use the holes provided for this purpose, according to the diagram above (Fig. 01).**

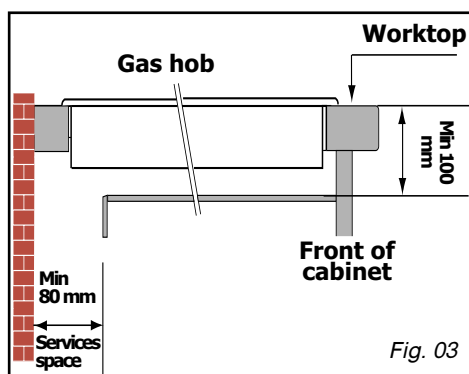
– Stop screwing when the mounting bracket starts to become deformed. Do not use a screwdriver.

### • CASE OF FLUSH FITTING ABOVE A DRAWER, OF A CABINET WITH A DOOR OR DRAWER

- Above an empty cabinet or a drawer (Fig. 02).



Fitting your hob above an oven requires the oven to be fitted low. It is recommended that the hob not be installed above an oven if the oven's ventilation is not frontwards. Create an air vent in the partition to the right or left of the oven, of 40 cm².



#### Warning

The hob's heat-safety features prevent it being used while it is in pyrolysis mode.

## 1 / INSTALLING YOUR APPLIANCE

### • **ELECTRIC CONNECTION**

Your hob is supplied with a power cable (type H05VVF cross-section 1 mm<sup>2</sup>) with 3 conductors (including 1 ground: green/yellow). These conductors must be connected to the grid via a standardised CEI 60083 live + ground + neutral electrical outlet or or an all-pole cut-off device with a minimum distance between contact openings of 3.5 mm.

The plug of the electrical outlet must be accessible after installation.

CROSS-SECTION OF CABLE TO BE USED	
	<b>220-240 V~ - 50 Hz</b>
H05V2V2F cable - T90	3 conductors including 1 ground
Cross-section of conductors in mm <sup>2</sup>	1
Fuse	10 A



**Warning**  
*If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.*

## 1 / INSTALLING YOUR APPLIANCE

### • GAS CONNECTION

#### • Preliminary comments

If your hob is installed above an oven or if proximity to other heating elements poses a threat of overheating the connection, you must insulate the cable in a rigid pipe.

If a hose or soft pipe (in the case of butane gas) is used, it should not come into contact with a moving part of the cabinet, nor should it pass through a location that may become blocked.



#### Warning

**All soft pipes and hoses whose service life is limited must have a maximum length of two meters and must be accessible along their entire length. They must be replaced before the end of their service life (marked on the pipe). Regardless of the means of connection chosen, ensure that the connection is leaktight, after installation, with soapy water.**

**In France, you must use a hose or a pipe bearing the stamp NF Gaz**



The gas connection must be installed in compliance with applicable regulations in the country of installation.

#### • Gas distributed by pipe, natural gas

For your safety, you must choose from the three following connection options:

— **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

— **Connection with a wavy metal hose** (stainless steel) with screw-on **mechanical connectors** (compliant with the NF D 36-121 standard) whose service life is unlimited (Fig. A).

— **Connection with a reinforced rubber hose** with screw-on **mechanical connectors** (compliant with the NF D 36-103 standard) whose service life is 10 years (Fig. B).



#### Warning

**When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:**

→ **Change the washer seal.**

- **Screw on the elbow's nut, being careful not to exceed a torque of 17 N.m.**

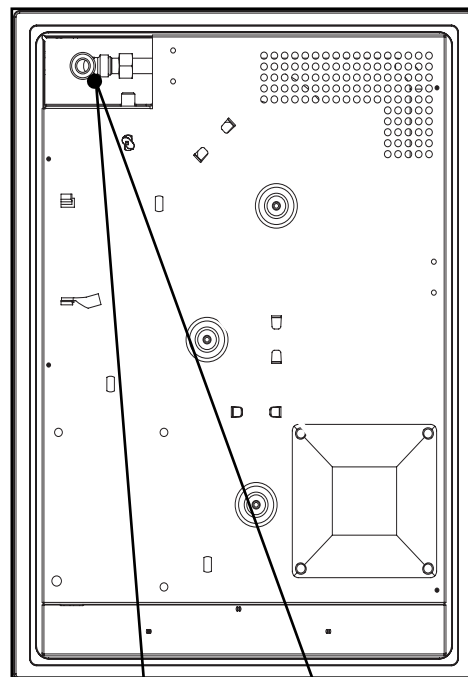


Fig. A



Fig. B

## 1 / INSTALLING YOUR APPLIANCE

### • Gas supplied by tank or cylinder (butane/propane)

For your safety, you must choose from the three following connection options:

— **Connection with a rigid pipe** made from copper and with screw-on mechanical connectors (G1/2 gas standard mark). Make the connection directly to the end of the elbow fitted on the appliance.

— **Connection with a wavy metal hose** (stainless steel) **with screw-on mechanical** connectors (compliant with the NF D 36-125 standard) whose service life is unlimited (Fig. 01).

— **Connection with a reinforced rubber hose with screw-on mechanical** connectors (compliant with the NF D 36-112 standard) whose service life is 10 years (Fig. 02).

In an existing system, a soft pipe fitted with clamps (compliant with the XP D 36-110 standard) whose service life is five years may be used. It is necessary in this case to use an adaptor without forgetting to fit a sealing washer between the adaptor and the hob's elbow (Fig. 03).



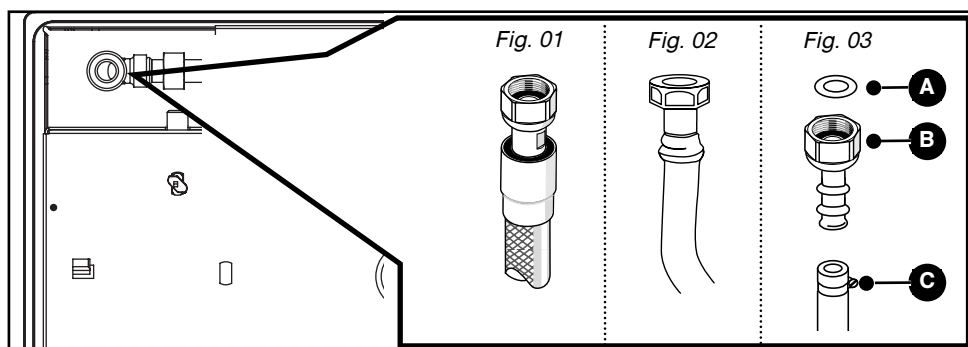
#### Tip

You can obtain the adaptor and the sealing washer from your After-Sales Service Department.



#### Warning

Screw on the adaptor with a torque not exceeding 25 N.m.



- A** Seal (not provided)
- B** Adaptor (not provided)
- C** Clamp (not provided)

## 1/ INSTALLING YOUR APPLIANCE

### • CHANGING FROM NATURAL GAS TO BUTANE/PROPANE



#### **Warning:**

Your appliance is sold pre-set for natural gas. The injectors required for adaptation to butane/propane can be found in the same plastic pocket as this guide.

Each time you change the gas, **BEFORE ANY CONNECTION IS MADE**, you must complete the following steps in order:

- Flip the gas changing switch **TO THE LEFT** (Fig. 01).
- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Flip the gas changing switch:** your appliance is supplied by butane/propane. You must flip the gas changing switch on the right front of your hob to the butane position (Fig. 01), or to the left.

• **Adapt the gas connection:** refer to the "Gas Connection" section.

• **Change the injectors**, proceeding as follows:

- Remove the pan supports, heads and covers from all burners.

– Using the wrench provided, unscrew the injectors located under each crucible and remove them (Fig. 02).

– Replace with the corresponding gas injectors, in compliance with the positioning of the injectors and the table of gas properties at the end of this section:

– First screw them in manually until the injector locks into place.

– Apply the wrench to the injector as far as it will go.

– Draw a line on the burner plate using a pencil at the place indicated (Fig. 03).

– Turn the wrench clockwise until the line appears on the other side (Fig. 04).



#### **Warning**

**Exceeding this limit may damage the product.**

- Replace the burner heads, burner covers and pan supports on the hob.

**YOUR HOB IS NOW READY TO BE USED WITH BUTANE/PROPANE.**



#### **Tip:**

Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic pocket. Refer to the corresponding "Gas Connection" section.

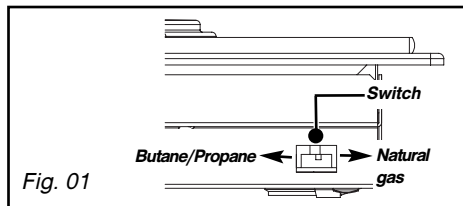


Fig. 01

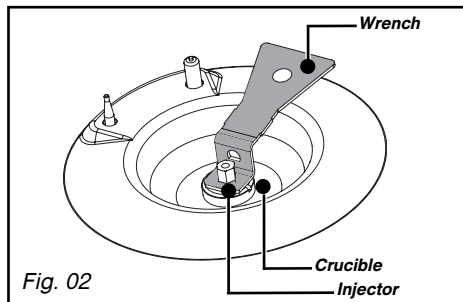


Fig. 02

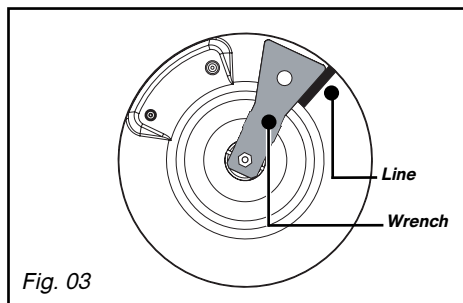


Fig. 03

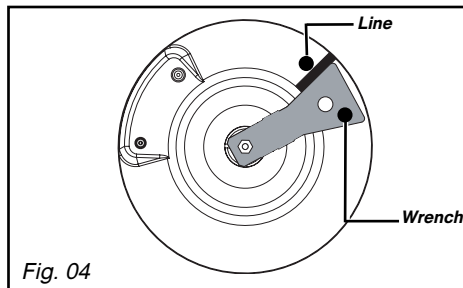


Fig. 04

## 1/ INSTALLING YOUR APPLIANCE

### • CHANGING FROM BUTANE/PROPANE TO NATURAL GAS

During this operation, **BEFORE ANY CONNECTION IS MADE**, you must complete the following steps:

- Turn the gas changing switch **TO THE RIGHT** (Fig. 01).
- Adapt the gas connection
- Change the injectors
- Adjust the hob connections

• **Turn the gas changing switch:** your appliance is supplied by butane/propane. You must flip the gas changing switch on the right front of your hob to the network gas (natural gas) position (Fig. 01), or to the right.

• **Adapt the gas connection:** refer to the "Gas Connection" section.

• **Change the injectors**, proceeding as follows:

- Remove the pan supports, heads and covers from all burners.

– Using the wrench provided, unscrew the injectors located under each crucible and remove them (Fig. 02).

– Replace with the corresponding gas injectors, in compliance with the positioning of the injectors and the table of gas properties at the end of this section:

– First screw them in manually until the injector locks into place.

– Apply the wrench to the injector as far as it will go.

– Draw a line on the burner plate using a pencil at the place indicated (Fig. 03).

– Turn the wrench clockwise until the line appears on the other side (Fig. 04).



**Warning**  
**Exceeding this limit may damage the product.**

– Replace the burner heads, burner covers and pan supports on the hob.

**YOUR HOB IS NOW READY TO BE USED WITH NETWORK (NATURAL) GAS.**



**Tip**  
Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding "Gas Connection" section.

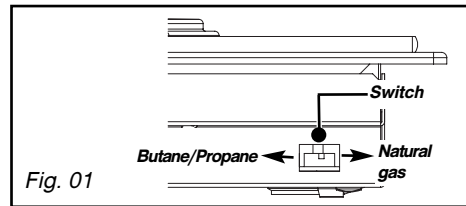


Fig. 01

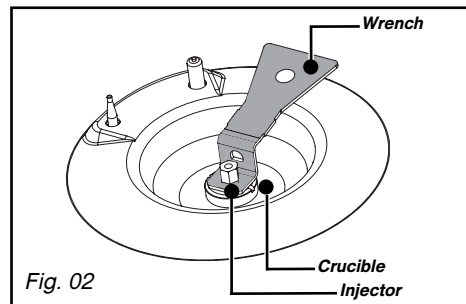


Fig. 02

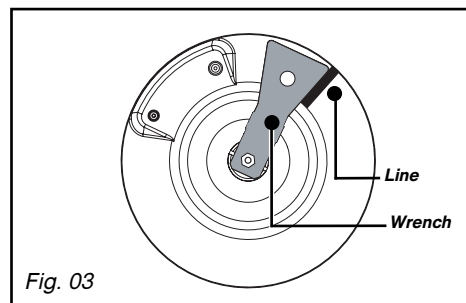


Fig. 03

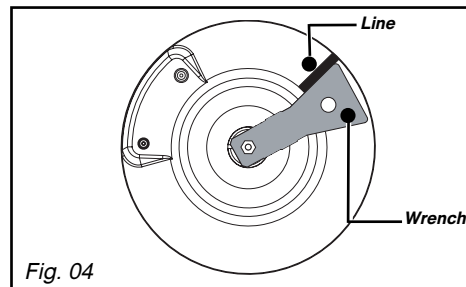


Fig. 04

## 1 / INSTALLING YOUR APPLIANCE

### • CHANGING THE GAS SUPPLY (High-power burner)



#### **Warning**

**Your appliance is sold pre-set for natural gas. The injectors required for adapting it to butane/propane can be found in the plastic bag containing this guide.**

Each time you change the gas supply, you must complete the following:

- Flip the gas changing switch **TO THE RIGHT** or **TO THE LEFT** depending on the gas selected (Fig. 01).

- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Adapt the gas connection** : Refer to the “Gas Connection” section.

• **Change the injectors**, proceeding as follows:

- Replace the grill, the cap, and the head of the burner.
- Using a No.10 spanner, unscrew the central injector located at the base of the burner unit (see **A**) and using a No. 7 spanner, unscrew the 3 injectors located around the central injector (see **B**) around (Fig. 02).

— Replace the corresponding gas injectors, in accordance with the positioning of the injectors and the gas characteristics table shown at the end of this section . To do this:

- First screw them in manually until the injector locks into place.
- Apply the corresponding spanner to the injector.
- Turn the spanner clockwise.



#### **Warning**

**Screw on the adaptor with a torque not exceeding 4 N.m.**

**Exceeding this limit may damage the product.**

- Replace the head of the burner, the cap and the grill.



#### **Tip**

**- Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. Refer to the corresponding “Gas Connection” section.**

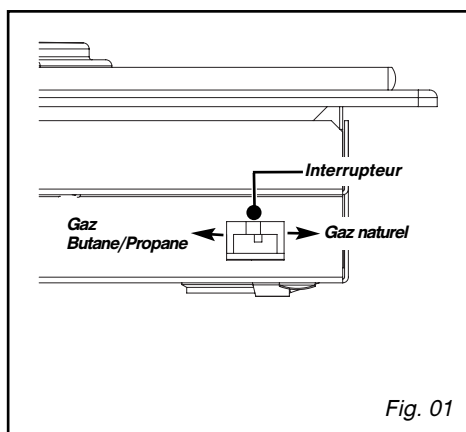


Fig. 01

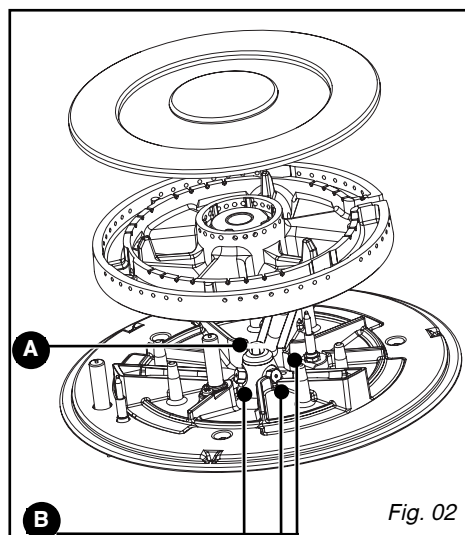
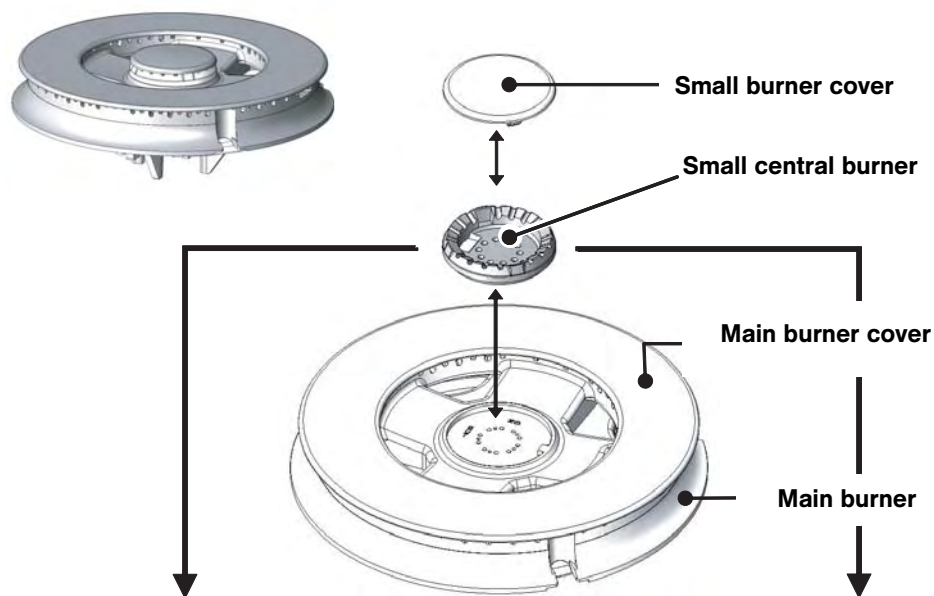
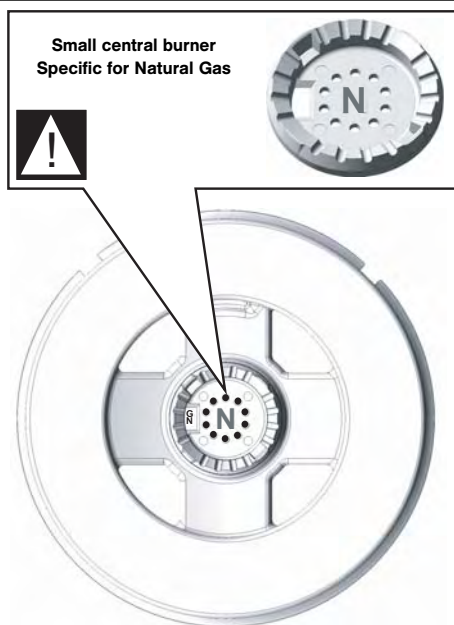


Fig. 02

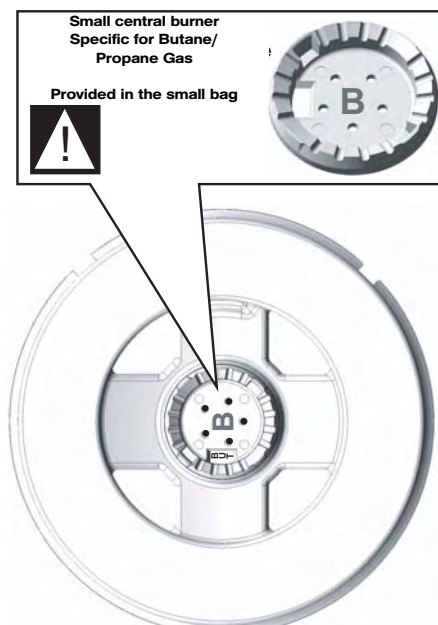
### CHANGING THE GAS SUPPLY ON THE TRIPLE CROWN BURNER



#### NATURAL GAS SETTING



#### BUTANE/PROPANE GAS SETTING





## 1 / INSTALLING YOUR APPLIANCE

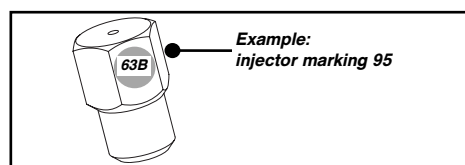
### • Gas Properties

	FR-GB	FR-GB	FR-GB	FR
<b>Appliance intended to be installed for use with:</b>	<b>Butane</b>	<b>gas</b>	<b>Natural gas</b>	<b>Natural gas</b>
<b>FR .....cat: II 2E+3+</b>	G30	G31	G20	G25
<b>GB .....cat: II2H3+</b>				
Hourly rate below: at 15° C under 1013 mbars	28-30 mbar	37 mbar	20 mbar	25 mbar
<b>TRIPLE RING BURNER</b>				
Marking engraved on injector	<b>90A</b>	<b>90A</b>	<b>45A</b>	<b>45A</b>
Nominal heat release rate (kW)	3,30	3,30	3,65	3,65
Reduced heat release rate (kW)	1,650		1,450	1,450
Hourly rate (g/hr)	240	236		
Hourly rate (l/hr)			348	404
<b>AUXILIARY BURNER</b>				
Marking engraved on injector	<b>45</b>	<b>45</b>	<b>6A</b>	<b>6A</b>
Nominal heat release rate (kW)	0,70	0,70	0,90	0,90
Reduced heat release rate (with safety) (kW)	0,300		0,350	0,350
Hourly rate (g/hr)	51	50		
Hourly rate (l/hr)			86	100
<b>CENTRAL BURNER</b>				
Marking engraved on injector	<b>49B</b>	<b>49B</b>	<b>74B</b>	<b>74B</b>
Nominal heat release rate (kW)	1,00	1,00	1,05	1,05
Reduced heat release rate (with safety) (kW)	0,620		0,615	0,615
Hourly rate (g/hr)	73	71		
Hourly rate (l/hr)			100	116
<b>EXTERNAL RING</b>				
Marking engraved on injector	<b>63B</b>	<b>63B</b>	<b>97B</b>	<b>97B</b>
Nominal heat release rate (kW)	4,60	4,60	5,05	5,05
Reduced heat release rate (with safety) (kW)	2,050		2,050	2,050
Hourly rate (g/hr)	334	329		
Hourly rate (l/hr)			481	559
<b>ENTIRE HOB 2 GAS BURNERS 38 CM WITH TRIPLE RING BURNERS AND AUXILIARY</b>				
Total heat release rate (kW)	4,00	4,00	4,55	4,55
Maximum flow rate (g/hr)	291	286		
			434	504
<b>ENTIRE HOB 1 GAS BURNER 38 CM WITH HIGH-POWER BURNER</b>				
Total heat release rate (kW)	5,60	5,60	6,10	6,10
Maximum flow rate (g/hr)	407	400		
			581	675

## 1 / INSTALLING YOUR APPLIANCE

### • Markings on the injectors

The table below shows where the injectors are positioned on your appliance according to the type of gas used. Each number is marked on the injector.



### MARKINGS ON THE INJECTORS

**38 cm hob with  
auxiliary burner + triple ring burner**

**Natural Gas**

45A

6A

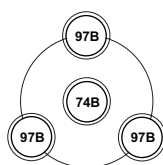
**Butane/propane  
gas**

90A

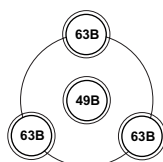
45

**38 cm hob with  
high-power flame**

**Natural Gas**



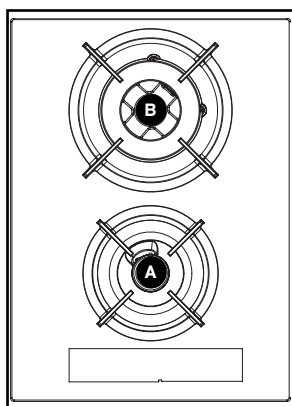
**Butane/Propane Gas**



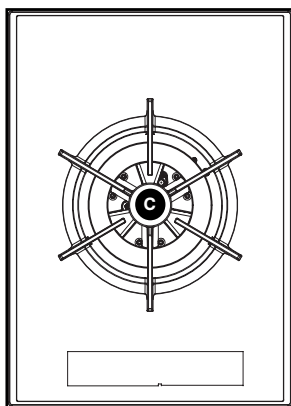
## 2 / USING YOUR APPLIANCE

### • DESCRIPTION OF YOUR HOB TOP

**Model 2 burners with electronic controls**  
**DTG738\*/\***



**Model 1 burner with electronic controls**  
**DTG708 \*/\***



- A** Auxiliary burner 0.85 kW (\*)
- B** Triple-ring burner 3.6 kW (\*)
- C** High-power burner 6,1 kW (\*)

(\*) Power obtained with G20 natural gas

## 2 / USING YOUR APPLIANCE

### • COOKWARE TO BE USED WITH GAS BURNERS

#### • Which burner should you use depending on your cookware?

Super fast triple ring	Semi-fast auxiliary	Burner power flame	Ring external	Burner central
20 to 30 cm	8 to 14 cm	Max 30 cm	20 to 30 cm	8 to 14 cm
Frying, Boiling	Gentle simmer	Wok	Frying, Boiling	Simmering

— Adjust the ring of flames so that they do not extend beyond the edges of the cookware (Fig. 01).

— Do not use cookware with a concave or convex bottom (Fig. 02).

— Do not leave a gas burner operating with empty cookware.

— Do not use cookware that partially covers the control panel.

— Do not use cookware that goes over the edges of the cooking hob.

— Do not use heat distributors, toasters (Fig. 03), steel meat broilers or stewpots that have feet resting on or touching the glass top

— Only cooking hobs with the “high power” burner are equipped with a special “wok”-type grid.

This wok type grid allows you to use concave cookware. Supplied only for “high power” burners, it provides better flame distribution under large receptacles such as woks (Fig. 04).

**Q** — Keep natural ventilation orifices in your home open or install a mechanical ventilation device (mechanical ventilation hood).

— Intensive, prolonged use of the appliance may require additional ventilation; you can, for example, open a window or provide more effective ventilation or increase power to the mechanical ventilation, if such a system is installed (a minimum air flow of 2 m<sup>3</sup>/hr per kW of gas power is required).

Example: 38 cm hob - 2 gas burners

total power:  $3,6 + 0,85 = 4,45$  kW

$4.45 \text{ kW} \times 2 = 8.90 \text{ m}^3/\text{hr}$  minimum flow

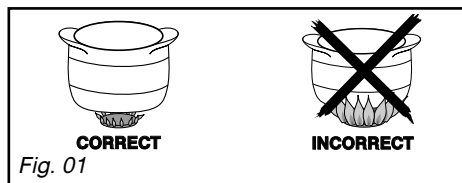


Fig. 01

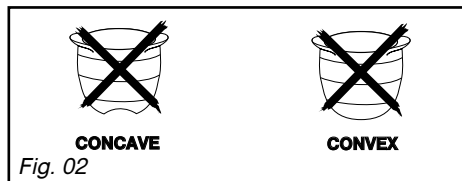


Fig. 02

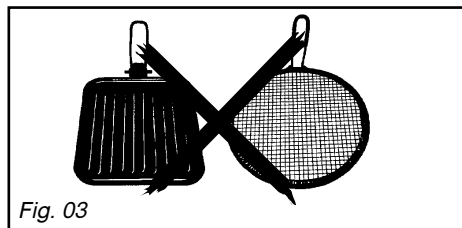


Fig. 03

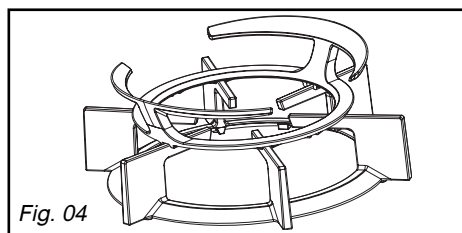


Fig. 04

## 2 / USING YOUR APPLIANCE

### • How do I switch on and adjust the power?


— **Select** the burner you want to use by **pressing** the touch control ① that turns it on (Fig. 01).


In the display, the selected power level 0 starts to flash.


— **Select** the heat level by pressing the adjustment touchpad for the burner power (direct access). (Fig. 02). Your table lights up automatically.


— You can **adjust** the power of the burner by pressing the touchpads + or -.


This power level is displayed by:

- Pressing  selects the position 5 (Fig. 03).

- Pressing  selects the position 3 (Fig. 04).

— **Locking:** press the control  for about 3 seconds ; the indicator lights up. The controls are locked, apart from the on/off control ① of the burners, and the overall stop touchpad.

— **Unlocking:** press the control  for about 3 seconds (Fig. 05). The indicator goes out. The hob re-finds all the confirmed settings.

— **Overall stop:** you can turn off all the burners immediately by using the overall stop touchpad .

— **Residual heat indicator:** the cooking zone can stay hot for several minutes. An "H" is displayed during this period. Avoid touching the hot areas during this time.

 **Tip**  
The burner's flames are smaller near the support to protect the support's enamel.

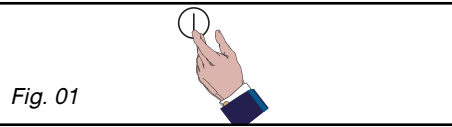


Fig. 01

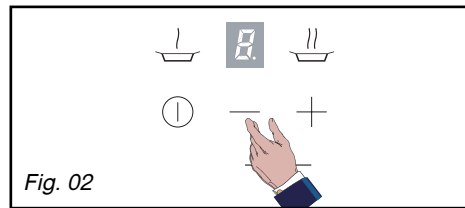


Fig. 02

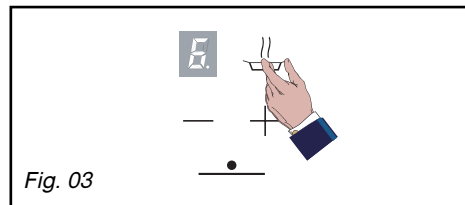


Fig. 03

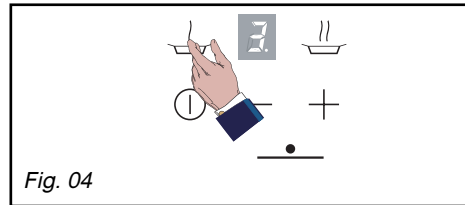


Fig. 04

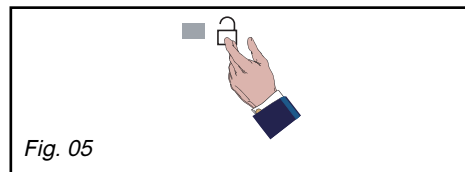


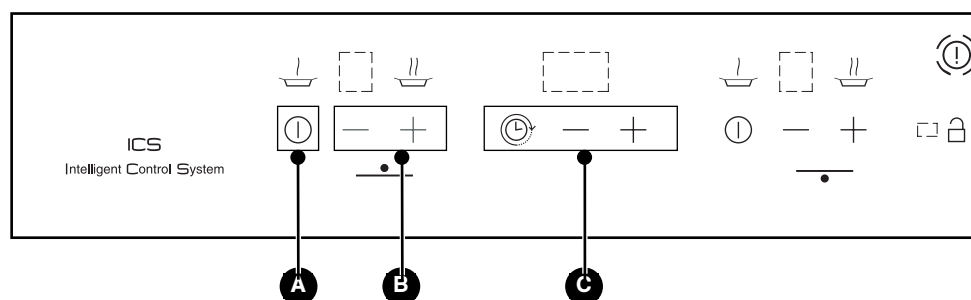


Fig. 05

 **Warning**  
In case it goes out accidentally (eg: a gust of air), your hob is equipped with an automatic relighting system (for models with touch-sensitive controls). This is limited to 2 relightings for any single instance. You can turn off all the burners immediately by using the overall stop touchpad .

## 2 / USING YOUR APPLIANCE

### • DESCRIPTION OF CONTROLS (2 burner model)



- A** On/off buttons
- B** Power level buttons
- C** Timer buttons

### • SWITCHING ON

Press the button ① for the cooking zone you want to use.

A flashing 0 display and a beep indicates that the cooking zone is on. You can then choose the desired power level.

If you do not select a power level, the cooking zone will automatically switch off.

### • SWITCHING OFF

Press the touch control ① for the zone used or the power button — until the display reads 0.

### • ADJUSTING THE POWER LEVEL

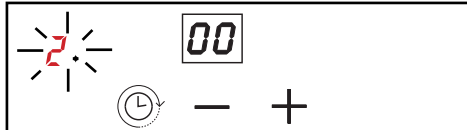
Press the touch control + or — to adjust your power level between 1 and 9.

When the appliance is switched on, you can move directly to maximum power by pressing the button — to minimum power with the button +..

## 2/ USING YOUR APPLIANCE

### • **SETTING THE TIMER (2 burner model)**

A rotating timer (maximum duration 99 minutes) is available for all the cooking zones; it applies to one cooking zone or to both at the same time.



By pressing the button repeatedly you can select the cooking zone to which you wish to apply the timer. The timer symbol **00** can be applied only to the zones that are on. The power light flashes.



**Warning**  
When more than one timer is working, the flashing power display indicates the zone whose timer can be changed or turned off.

#### • **To use the timer:**

- Switch on the cooking zone and adjust the power level.
- Position the timer display on this cooking zone.
- Adjust the duration by pressing **+** or **-**.
- When cooking is finished the zone switches off, the timer indicates 0, and you are notified by a beeping sound.
- Press the timer's **+** or **-** button to stop this beeping.

#### • **To change the timer settings:**

- Position the timer display on the cooking zone you want to change.
- Press the **+** or **-** button of the timer.

#### • **To stop the timer:**

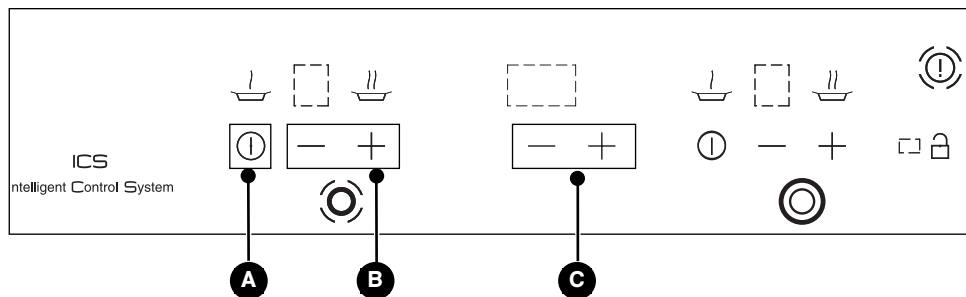
- Position the timer display on the cooking zone you want to change.
- Press and keep your finger on the timer's **+** or **-** button for several seconds until it reads 0.

#### • **To set another timer:**

- Set the rotating display to another zone. The display is highlighted.
- Set the duration.

## 2 / USING YOUR APPLIANCE

### • DESCRIPTION OF CONTROLS (model: 1 high-power burner)



- A** On/off buttons
- B** Power level buttons
- C** Timer buttons

### • POWERING ON

You can either use the central burner on its own (controls on the left) (⊙), or you can use the entire burner (central burner + outside ring) (controls on the right) (⊙).

**It is not possible to use only the outside ring.**

The direct access + or - buttons on the controls **C** affect the central burner and the outside ring.

**Q** — When switched on, you will note that the central burner ignites before the outside ring and that any power modification is done in the same order.  
— When switched off, the two burners extinguish at the same time.

### • OFF

Press the button ① for the cooking zone used or the power button - until 0 is displayed.

### • ADJUSTING THE POWER LEVEL

Press the touch control + or - to adjust your power level between 1 and 9.

When the appliance is switched on, you can move directly to maximum power by pressing the button - or to minimum power with the button +.

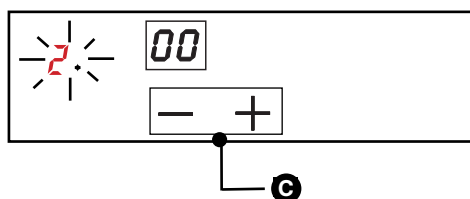


## 2 / USING YOUR APPLIANCE

### • **SETTING THE TIMER**

#### **(1 high-power burner model)**

A timer (maximum duration 99 minutes) is available for all the cooking zones and controls either the central burner, or the complete burner (central burner + outside ring).



#### • **To use the timer:**

- Switch on the cooking zone and adjust the power level.
  - Adjust the duration by pressing **+** or **-**.
- When cooking is finished the zone switches off, the timer indicates **0**, and you are notified by a **beeping** sound.
- Press the timer's **+** or **-** button to stop this beeping.

#### • **To change the timer settings:**

- Press the **+** or **-** button on the timer.

#### • **To stop the timer:**

- Press and keep your finger on the timer's **+** or **-** button for several seconds until it reads **0**.



— On the controls **C**, the timer will control the entire burner (central burner + outside ring).

### 3 / DAILY CARE OF YOUR APPLIANCE

#### • MAINTAINING YOUR APPLIANCE

MAINTENANCE.....	WHAT TO DO	PRODUCTS/ACCESSORIES TO BE USED
Of the spark plugs and injectors	In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic). The gas injector is located in the centre of the burner in the form of a crucible. Be careful not to clog it during cleaning, as this will reduce the performance of your hob. If it is obstructed, use a safety pin to unclog the injector.	. Small, hard-bristled brush. . Safety pin
Of the pan supports and gas burners	For tough stains, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.	. Gentle scrubbing cream. . Cleaning sponge
Of the glass worktop	- Clean with warm water and then wipe. For tough stains, use products designed for vitroceramic glass.	- Cleaning sponge. - Special vitroceramic glass products (e.g.: Cera-clean).



#### **Warning**

- **Never clean your appliance while it is in operation. Set all the electric and gas controls to zero.**

- **If a crack appears in the surface of the glass disconnect your appliance immediately to prevent a risk of electric shock. Contact the After-Sales Service Department.**



#### **Tips**

- **It is better to clean the parts of the hob by hand rather than in the dishwasher.**

- **Do not use an abrasive sponge to clean your hob.**

- **Do not use steam cleaning.**





#### 4 / SPECIAL MESSAGES, INCIDENTS

##### • DURING USE

YOU OBSERVE THAT:	WHAT SHOULD YOU DO?
<ul style="list-style-type: none"> <li>• There are sparks, but the burner(s) does(do) not light.</li> </ul>	<ul style="list-style-type: none"> <li>. Check that the gas inlet pipe is not pinched.</li> <li>. Check that the length of the gas inlet pipe is less than 2 meters.</li> <li>. Check that the gas inlet pipe is open.</li> <li>. If you have gas in a cylinder or tank, check that it is not empty.</li> <li>. If you have just installed the hob or changed the gas cylinder, hold the knob down in the maximum open position until gas arrives in the burners.</li> <li>. Check that the injector is not clogged; if it is, unclog it with a safety pin.</li> <li>. Light your burner before placing your saucepan on it.</li> </ul>
<ul style="list-style-type: none"> <li>• In reduced heat mode, the burner goes out or the flames remain high.</li> </ul>	<ul style="list-style-type: none"> <li>. Avoid strong air currents in the room.</li> <li>. Check that the gas type being used corresponds to the injectors installed (see the markings on the injectors in the "Gas properties" section).</li> </ul> <p>Reminder: The cooking hobs are sold pre-set for use with gas from the grid (natural gas).</p>
<ul style="list-style-type: none"> <li>• The flames look irregular or uneven.</li> </ul>	<ul style="list-style-type: none"> <li>. Check the cleanness of the burners and injectors under the burners, the burner assembly, etc.</li> <li>. Check that there is enough gas in the cylinder.</li> </ul>

## 5 / SMALL FAULTS AND PROBLEMS

**You have a doubt about whether your hob is working properly .... this does not necessarily mean there is a problem with your hob. In any event, check the following points:**

CODES ERROR	WHAT IS HAPPENING?	WHAT TO DO?
<p>➤ 2 beeps then the display F1 or F2 or F3 or F... on the timer <b>BB</b>, then the display A1 or A2 or A...</p>	<p>➡ This is the procedure for connecting your hob to the electric power.</p> <p>➡ If you press on the overall stop  touch control ; this is normal.</p>	<p>✓ Wait for a few seconds for the display <b>BB</b> to go out.</p> <p>✓ Your hob is ready to use.</p>
<p>➤ You are not able to apply any of the controls and the displays indicate nothing.</p>	<p>➡ Electricity power cut.</p>	<p>✓ Check that you have electric power.</p> <p>✓ If you have power and the fault persists, call your After-Sales Service..</p>
<p>➤ <b>BB</b> display E4 and the hob lets out a beep. One of the faulty burner lights lights up.</p>	<p>➡ Your burner does not light.</p>	<p>✓ Check that the gas turned on and that the burners are correctly assembled.</p> <p>✓ Check that the injectors correspond to the gas being used (see table of technical characteristics).</p> <p>✓ Check that the corresponding burner is sparking properly.</p> <p>✓ After carrying out all these checks, turn it on again by pressing .</p>
<p>➤ <b>BB</b> displays a time that flashes. (Time remaining until electricity power is cut).</p>	<p>➡ You have had a power cut or you have used the overall stop touchpad .</p>	<p>✓ Press to use  your hob normally.</p>
<p>➤ <b>BB</b> display E2 or E5, one of the faulty-burner indicators flashes and it makes a beep.</p>	<p>➡ The affected burner cannot be used.</p> <p>➡ however, you can use the other burners.</p>	<p>✓ Call your After-Sales Service and tell them exactly what error code was displayed.</p>
<p>➤ <b>BB</b> display E6.</p>	<p>➡ Your hob cannot be used.</p>	<p>✓ Turn off the gas.</p> <p>✓ Call your After-Sales Service and tell them exactly what error code was displayed.</p>
<p>➤ <b>BB</b> display E7, one of the indicators lights up to say the burner is faulty.</p>	<p>➡ You have a flame or a hot item at the safety unit (thermocouple).</p>	<p>✓ Turn off the gas.</p> <p>✓ Call your After-Sales Service.</p>
<p>➤ <b>BB</b> display EE and indicators light up to say which burners are faulty.</p>	<p>➡ The hob has 2 faults.</p>	<p>✓ Call your After-Sales Service and tell them exactly which indicators are lit.</p>



- The display of an error code automatically blocks the use of the timer **BB**.

**6 / COOKING CHART****• GUIDE TO GAS COOKING (2 burner model)**

	PREPARATIONS	TIMES	TRIPLE CROWN	AUXILIARY
<b>SOUPS</b>	Broths Thick soups	8-10 minutes	X	
<b>FISH</b>	Court-bouillon Grilled food	8-10 minutes 8-10 minutes		X X
<b>SAUCES</b>	Hollandaise, Bearnaise Bechamel, Aurore	10 minutes	X X	
<b>VEGETABLES</b>	Chicory, spinach Cooked peas Provençal tomatoes Browned potatoes Pasta	25-30 minutes 15-20 minutes	X X X X X	
<b>MEATS</b>	Steak Blanquette, Osso-bucco Sauteed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X X X X	
<b>FRYING</b>	Chips Fritters		X X	
<b>DESSERTS</b>	Rice pudding Fruit compotes Pancakes Chocolate Custard Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes		X X  X

**• GUIDE TO GAS COOKING (1 high-power burner model)**

	PREPARATIONS	TIMES	HIGH POWER	BURNER CENTRAL	RING EXTERNAL
<b>SOUPS</b>	Broths Thick soups	8-10 minutes	X		
<b>FISH</b>	Court-bouillon Grilled food	8-10 minutes 8-10 minutes	X X		
<b>SAUCES</b>	Hollandaise, Bearnaise Bechamel, Aurore	10 minutes		X X	
<b>VEGETABLES</b>	Chicory, spinach Cooked peas Provençal tomatoes Browned potatoes Pasta	25-30 minutes 15-20 minutes	X X X X	X  X	X
<b>MEATS</b>	Steak Blanquette, Osso-bucco Sauteed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X X X	X	
<b>FRYING</b>	Chips Fritters		X X		X
<b>DESSERTS</b>	Rice pudding Fruit compotes Crêpes Chocolate Custard Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes	X	X X X X	
<b>MISCELLANEOUS</b>	Paella	25 minutes		X	

## 7 / PERSONAL NOTES

## 8 / AFTER-SALES SERVICE DEPARTMENT

### • SERVICE CALLS

Any repairs to your appliance must be carried out by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate (*Fig. 01*).

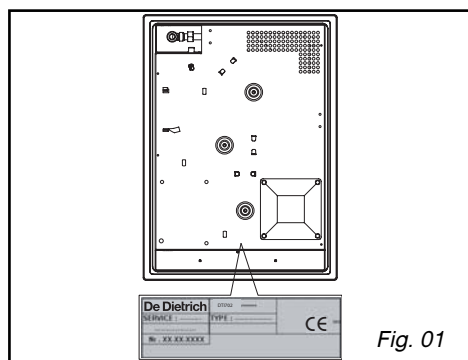


Fig. 01

### GENUINE REPLACEMENT PARTS

During any servicing, ask that they use only **genuine replacement parts**.



To preserve your appliance, we recommend that you use Clearit cleaning products.



**Professional expertise serving individuals.**

Clearit offers you professional products and solutions designed for the daily care of your household appliances and kitchens. They are on sale at your regular retailer, along with a complete line of accessories and consumables.

DTG 708\*/\* - DTG 738\*/\*

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